HOUSE OF TOWNEND

Branco da Ribeira, Manoel Poças

Price	£49.99
Code	POCA175

Exclusively produced with traditional grapes from the Douro Valley and from the Vale de Cavalos estate to assure freshness.

Tasting Notes:

Yellow pale in colour with aromas of citrus and soft toasty notes. The palate has floral and citrus notes with a well integrated oak flavours. The wine benefits from a long and elegant finish.



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Specification	
Vinification	Grapes are selected and harvested by hand from vines aged between 20-40 years old. Aged for 9 months in new French oak "Allier" barrels with 'bâttonage sur lies'.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Area	Douro Superior
Type	White Wine
Grape Mix	70% Arinto, 30% Códega
Genres	Fine Wine, Practising Organic, Vegan
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Poças
Producer Overview	In 1918, a few months before the Armistice, Manoel Domingues Poças Júnior, who had been born in the heart of the Port Wine hustle and bustle, decided to establish his own company.
Closure Type	Cork
Food Matches	A perfect pairing with fresh fish, seafood and white meat. Serve between 12-14°C
Press Comments	Wine Enthusiast 2026, 93 points: "This is polished and beautifully composed (...) Full flavoured with fresh acidity... it should develop further over the next several years and drink beautifully through 2032." Highly Commended Wine Merchant Top 100, 2026: "Lovely white fruit, freshness, acidity, balance and finish – a tad pricey, but lots going on." Gold Medal, Sommelier Wine Awards, 2019: 'Very impressive,' began team leader Charlie Young as Poças added a Gold to its pair of port medals, finding it to be 'mineral on the nose, with spicy oak, and palate that is deep and full, leading to a finish that is long and persistent, with grapefruit-like acidity and a buttery spiced core'. **Read more online**